

Valentines Dinner Prix Fixe

February 14th, 2017

Salad

Char-grilled quail with poached quail egg, baby spinach, crispy bacon and leeks, parmesan cheese, broccolini and apple cider vinaigrette

Jackson Estate Pinot Noir, Anderson Valley

Entrée

Char-grilled petite filet mignon King Oscar with béarnaise/crabmeat and asparagus accompanied by roasted sweet potato polenta and port wine demi-glace

Rutherford Hill Merlot, Napa

Dessert

Warm Mexican chocolate streusel served with dark rum crème anglaise, fresh berries.

Taylor Fladgate

10 Year

Tawny Port

Prix Fixe with wine pairing
and a rose for the ladies
\$80/pp
plus Tax & Gratuity

Prix Fixe without wine pairing
and a rose for the ladies
\$60/pp
plus tax & gratuity